

## INDEX—AUTHOR AND SUBJECT

	Page
Absorption	
Of doughs, effect of dry skimmilk on. J. L. St. John and C. H. Bailey..	140
Relation to baking test. W. L. Heald .....	264
Acidity	
Determination of degree of acidity of flours by colorimetric spot-test.	
Raymond Hertwig and J. S. Hicks .....	162
In flour, significance in flour specifications. F. A. Collatz .....	515
Method, with special reference to the acidity limits imposed by the Greek	
Government. C. L. Brooke .....	521
Rate of change in stored flours. C. C. Fifield and C. H. Bailey .....	530
Alcohol, nature of protein extracted from flour by hot alcohol. M. J. Blish	
and R. M. Sandstedt .....	494
Alcock, A. W., and N. J. Ediger. Influence of flour moisture on the	
Pekar Test .....	410
American Association of Cereal Chemists, Minutes of 15th Convention....	320
Ammonia titrations, indicators for. L. H. Bailey .....	454
Ash determination, direct ash weighing. L. Urner Liddel .....	134
Association of Official Agricultural Chemists, summary of report on cereal	
products, 1928. J. A. LeClerc, referee .....	78
Auditing Committee A.A.C.C. 1929, R. K. Durham, chairman .....	324
Bailey, C. H.	
Book review, Enzyme Actions and Properties, by Ernest Waldschmidt-	
Leitz .....	152
Book review, Die Technologie der Fermente. 1. Halbband. Enzymatische	
Technologie der Gärungsindustrien, by Dr. Albert Hesse.....	372
Report of the Editor-in-Chief, A.A.C.C. 1929 .....	325
Statistical analysis of certain of the collaborative baking tests .....	286
and C. G. Ferrari. Carotinoid pigments of flour .....	218
and C. G. Ferrari. The determination of carotin in flour .....	347
and C. G. Ferrari. Effects of storage and of various bleaching agents on	
the carotin concentration of flour .....	457
and C. C. Fifield. The march of acidity in stored flours .....	530
and H. K. Hayes and F. R. Immer. Correlation studies with diverse	
strains of spring and winter wheats, with particular reference to	
inheritance of quality .....	85
and J. L. St. John. Effect of dry skimmilk on the fermentation and hy-	
drogen-ion concentration of doughs .....	51
and J. L. St. John. The effect of dry skimmilk upon the water absorption	
of doughs and the plasticity of flour suspensions .....	140
Bailey, L. H. Indicators for ammonia titrations .....	454
Baking quality	
Relation to hydrogen-ion concentration and buffer value. E. A. Fisher	
and P. Halton.....	18, 97, 504
Relation to granulation of flour. C. B. Kress .....	202
Baking test	
Correlation of diastatic power of flour and crust color. M. J. Blish,	
R. M. Sandstedt, and H. Platenius .....	121
Fermentation tolerance. Earl B. Working .....	506
Points for consideration in. C. G. Harrel.....	414
Relation of prolonged fermentation to loaf volume. R. J. Clark ....	338
Report of Committee on Standardization. C. G. Harrel, chairman ....	249
Single figure estimate of baking scores. R. K. Larmour .....	164
Technological method for the study of yeast. E. E. Werner and	
Wm. Siedhoff .....	196
Barley	
Manganese in. Jehiel Davidson .....	128
Phosphorus of. J. E. Greaves and C. T. Hirst .....	115

## INDEX—AUTHOR AND SUBJECT

	Page
Absorption	
Of doughs, effect of dry skimmilk on. J. L. St. John and C. H. Bailey..	140
Relation to baking test. W. L. Heald .....	264
Acidity	
Determination of degree of acidity of flours by colorimetric spot-test.	
Raymond Hertwig and J. S. Hicks .....	162
In flour, significance in flour specifications. F. A. Collatz .....	515
Method, with special reference to the acidity limits imposed by the Greek	
Government. C. L. Brooke .....	521
Rate of change in stored flours. C. C. Fifield and C. H. Bailey .....	530
Alcohol, nature of protein extracted from flour by hot alcohol. M. J. Blish	
and R. M. Sandstedt .....	494
Alcock, A. W., and N. J. Ediger. Influence of flour moisture on the	
Pekar Test .....	410
American Association of Cereal Chemists, Minutes of 15th Convention....	320
Ammonia titrations, indicators for. L. H. Bailey .....	454
Ash determination, direct ash weighing. L. Urner Liddel .....	134
Association of Official Agricultural Chemists, summary of report on cereal	
products, 1928. J. A. LeClerc, referee .....	78
Auditing Committee A.A.C.C. 1929, R. K. Durham, chairman .....	324
Bailey, C. H.	
Book review, Enzyme Actions and Properties, by Ernest Waldschmidt-	
Leitz .....	152
Book review, Die Technologie der Fermente. 1. Halbband. Enzymatische	
Technologie der Gärungsindustrien, by Dr. Albert Hesse.....	372
Report of the Editor-in-Chief, A.A.C.C. 1929 .....	325
Statistical analysis of certain of the collaborative baking tests .....	286
and C. G. Ferrari. Carotinoid pigments of flour .....	218
and C. G. Ferrari. The determination of carotin in flour .....	347
and C. G. Ferrari. Effects of storage and of various bleaching agents on	
the carotin concentration of flour .....	457
and C. C. Fifield. The march of acidity in stored flours .....	530
and H. K. Hayes and F. R. Immer. Correlation studies with diverse	
strains of spring and winter wheats, with particular reference to	
inheritance of quality .....	85
and J. L. St. John. Effect of dry skimmilk on the fermentation and hy-	
drogen-ion concentration of doughs .....	51
and J. L. St. John. The effect of dry skimmilk upon the water absorption	
of doughs and the plasticity of flour suspensions .....	140
Bailey, L. H. Indicators for ammonia titrations .....	454
Baking quality	
Relation to hydrogen-ion concentration and buffer value. E. A. Fisher	
and P. Halton.....	18, 97, 504
Relation to granulation of flour. C. B. Kress .....	202
Baking test	
Correlation of diastatic power of flour and crust color. M. J. Blish,	
R. M. Sandstedt, and H. Platenius .....	121
Fermentation tolerance. Earl B. Working .....	506
Points for consideration in. C. G. Harrel.....	414
Relation of prolonged fermentation to loaf volume. R. J. Clark ....	338
Report of Committee on Standardization. C. G. Harrel, chairman ....	249
Single figure estimate of baking scores. R. K. Larmour .....	164
Technological method for the study of yeast. E. E. Werner and	
Wm. Siedhoff .....	196
Barley	
Manganese in. Jehiel Davidson .....	128
Phosphorus of. J. E. Greaves and C. T. Hirst .....	115

	Page
Benzoyl peroxide, effect on carotin concentration of flour. C. G. Ferrari and C. H. Bailey .....	472
Biscuit and cake flours, report of Committee on Methods of Testing. Mary M. Brooke, chairman .....	312
Bleaching, effect on carotin concentration of flour. C. G. Ferrari and C. H. Bailey .....	457
Blish, M. J.	
Reporting system for the standard experimental baking test .....	253
Report of Committee on Methods of Analysis .....	423
and R. M. Sandstedt. Concerning the nature of the protein extracted from wheat flour by hot alcohol .....	494
and R. M. Sandstedt and H. Platenius. Correlation between diastatic power of flour and crust color in the test loaf, and its significance..	121
Book reviews	
Enzyme Actions and Properties, by Ernst Waldschmidt-Leitz, reviewed by C. H. Bailey .....	152
Die Technologie der Fermente, 1. Halbband. Enzymatische Technologie der Gärungsindustrien, by Dr. Albert Hesse, reviewed by C. H. Bailey .....	372
The Development of the Flour-Milling Industry, by C. B. Kuhlmann, reviewed by J. T. Flohil .....	372
The Analytical Detection of the Bleaching of Wheat Flour, by Holger Jørgensen, reviewed by J. T. Flohil .....	84
Outlines of Biochemistry, by R. A. Gortner, reviewed by C. B. Morison	541
Mehlchemie, by Dr. Karl Mohs, reviewed by Edwin Ziegler .....	248
Bowls for fermentation of doughs in baking test. A. A. Towner .....	303
Bread	
Determination of hydrogen-ion concentration, E. O. Whittier and Emily Grewe .....	153
Reference models for texture. M. J. Blish .....	255
Viscosimetric method of measuring staleness. L. P. Karacsonyi .....	241
Breeding improved varieties of spring wheat. H. K. Hayes .....	483
Brooke, C. L. The acidity method with special reference to the acidity limits imposed by the Greek Government .....	521
Brooke, Mary M., chairman. Report of Committee on Methods of Testing Cake and Biscuit Flour .....	312
Buffer value and hydrogen-ion concentration, relation to baking quality of flour. E. A. Fisher and P. Halton .....	18, 97, 504
Cake, determination of hydrogen-ion concentration. E. O. Whittier and Emily Grewe .....	153
Cake and biscuit flours, report of Committee on Testing. Mary M. Brooke, chairman .....	312
Calibration of loaf measuring apparatus. W. L. Heald .....	308
Calomel electrode vessel. L. V. Sorg .....	344
Carotin	
Effect of storage and various bleaching agents in flour. C. G. Ferrari and C. H. Bailey .....	457
In flour, determination of. C. G. Ferrari and C. H. Bailey .....	347
Carotinoid pigments of flour. C. G. Ferrari and C. H. Bailey .....	218
Cereals, manganese in. Jehiel Davidson .....	128
Charts, preparation for publication. C. G. Harrel .....	246
Chlorine	
Effect on carotin of flour. C. G. Ferrari and C. H. Bailey .....	461
Of wheat. Betty Sullivan and Marjorie Howe .....	396
Clark, R. J.	
Loaf volume as produced by different flours under prolonged fermentation	338
Yeast testing .....	259
Collaborative study of baking tests. C. G. Harrel .....	274, 414



	Page
Collatz, F. A. The significance of acidity in flour with reference to flour specifications . . . . .	515
Colloid-chemistry of gluten. H. L. Bungenberg de Jong and W. J. Klaar..	373
Color	
In bread, method of measuring. Emily Grewe, W. K. Marshall, and C. G. Harrel . . . . .	60
Of crust, correlation with diastatic power. M. J. Blish, R. M. Sandstedt, and H. Platenius . . . . .	121
Of flour, carotinoid pigments. C. G. Ferrari and C. H. Bailey . . . . .	218
Of flour, color tests. D. W. Kent-Jones and C. W. Herd . . . . .	33
Of flour, influence of flour moisture on the Pekar test. A. W. Alcock and N. J. Ediger . . . . .	410
Colorimetric spot test of degree of acidity of flour. Raymond Hertwig and J. S. Hicks . . . . .	162
Corn	
Phosphorus of. J. E. Greaves and C. T. Hirst . . . . .	115
Manganese in. Jehiel Davidson . . . . .	128
Correlation studies of inheritance of quality in spring and winter wheat. H. K. Hayes, F. R. Immer, and C. H. Bailey . . . . .	85
Crust color, correlation with diastatic power of flour. M. J. Blish, R. M. Sandstedt, and H. Platenius . . . . .	121
Davidson, Jehiel, Manganese in cereals and cereal mill products . . . . .	128
Diastatic activity	
Of flour and crust color. M. J. Blish, R. M. Sandstedt, and H. Platenius	121
Modifications of Rumsey's method. J. G. Malloch . . . . .	175
Relation to manganese content. Jehiel Davidson . . . . .	128
Dry Skimmilk	
Effect on the fermentation and hydrogen-ion concentration of doughs. J. L. St. John and C. H. Bailey . . . . .	51
Effect upon water absorption of doughs and plasticity of flour suspensions. J. L. St. John and C. H. Bailey . . . . .	140
Durham, R. K., chairman. Report of Auditing Committee, A.A.C.C. 1929..	324
Ediger, N. J., and A. W. Alcock. Influence of flour moisture on the Pekar Test	410
Editor-in-Chief's report A.A.C.C. C. H. Bailey . . . . .	325
Electrode, rugged type of calomel vessel. L. V. Sorg . . . . .	344
Executive Committee's report, A.A.C.C. M. A. Gray, chairman . . . . .	321
Extensimeter, studies of effect of dry skimmilk in dough with Chopin extensimeter, J. L. St. John and C. H. Bailey . . . . .	140
Fairbrother, Thomas H. The influence of environment on the moisture content of flour and wheat . . . . .	379
Fellowship Fund of the A.A.C.C. C. G. Harrel . . . . .	310
Fermentation	
In relation to loaf volume. R. J. Clark . . . . .	338
Of doughs, effect of dry skimmilk on. J. L. St. John and C. H. Bailey . .	51
Time, relation to baking test. W. L. Heald . . . . .	264
Tolerance. Earl B. Working . . . . .	506
Ferrari, C. G.	
and C. H. Bailey. Carotinoid pigments of flour . . . . .	218
and C. H. Bailey. The determination of carotin in flour . . . . .	347
and C. H. Bailey. Effects of storage and of various bleaching agents on the carotin concentration of flour . . . . .	457
Fifield, C. C. and C. H. Bailey, The march of acidity in stored flours . . . . .	530
Fisher, E. A. and P. Halton, Relation of hydrogen-ion concentration and buffer value to the baking quality of flour, Part I, II, A Correction. .18, 97,	504
Flohil, J. T.	
Book review, The Analytical Detection of the Bleaching of Wheat Flour, by Holger Jørgensen . . . . .	84

	Page
Book review, The Development of the Flour-Milling Industry, by C. B. Kuhlmann .....	372
Flour	
Acidity method with special reference to the acidity limits imposed by the Greek Government. C. L. Brooke.....	521
Carotinoid pigments of flour. C. G. Ferrari and C. H. Bailey.....	218
Colloid-chemistry of the gluten. H. L. Bungenberg de Jong and W. J. Klaar .....	373
Color tests. D. W. Kent-Jones and C. W. Herd.....	33
Determination of carotin in. C. G. Ferrari and C. H. Bailey.....	347
Determination of degree of acidity by colorimetric spot-test. Raymond Hertwig and J. S. Hicks.....	162
Determination of hydrogen-ion concentration. E. O. Whittier and Emily Grewe .....	153
Effect of storage and bleaching on carotin concentration. C. G. Ferrari and C. H. Bailey.....	457
Granulation in relation to baking quality. C. B. Kress.....	202
HygroscoPy of ash, and a discussion of direct ash weighing. L. Urner Liddel .....	134
Influence of environment on moisture content. Thomas H. Fairbrother....	379
Influence of flour moisture on Pekar Test. A. W. Alcock and N. J. Ediger .....	410
Minerals of. Betty Sullivan and Marjorie Howe.....	396
Modification of Rumsey's method for determination of diastatic activity. J. G. Malloch .....	175
Nature of protein extracted by hot alcohol. M. J. Blish and R. M. Sandstedt .....	494
Plasticity of flour-water suspensions. J. L. St. John.....	400
Proteins, peptization by inorganic salt solutions. R. A. Gortner, W. F. Hoffman, and W. B. Sinclair.....	1
Rate of change of acidity in storage. C. C. Fifield and C. H. Bailey.....	530
Relation of hydrogen-ion concentration and buffer value to baking quality. E. A. Fisher and P. Halton.....	18, 97, 504
Report of Committee on Testing Cake and Biscuit Flours. Mary M. Brooke, chairman .....	312
Significance of acidity with reference to flour specifications. F. A. Collatz	515
Specifications Committee, Report of. F. A. Collatz.....	515
Viscometric method for measuring the proteoclastic activity of flour. A. H. Johnson, B. L. Herrington, and S. G. Scott.....	182
Gasoline color value of flour. D. W. Kent-Jones and C. W. Herd.....	33
Gluten	
Colloid-chemistry of. H. L. Bungenberg de Jong and W. J. Klaar.....	373
Washing machine. T. R. James.....	244
Glutenin, extraction with hot alcohol. M. J. Blish and R. M. Sandstedt.....	494
Gortner, R. A.	
Chairman Committee on Award of the Osborne Medal, A.A.C.C.	
Report of .....	323
and W. F. Hoffman and W. B. Sinclair. The peptization of wheat flour proteins by inorganic salt solutions.....	1
Gottschalk, Paul G., and H. Kuehl. Comparing protein determinations in grain by the quick method.....	512
Grain	
Manganese in. Jehiel Davidson .....	128
Phosphorus of. J. E. Greaves and C. T. Hirst.....	115
Granulation of flour and its relation to baking quality. C. B. Kress.....	202
Gray, M. A., chairman, Report of Executive Committee A.A.C.C.....	322
Greaves, J. E. and C. T. Hirst, The phosphorus of grains.....	115
Greek Government acidity limits for flour. C. L. Brooke.....	521

	Page
Grewe, Emily	
and W. K. Marshall and C. G. Harrel, A method of measuring color in bread .....	60
and E. O. Whittier, Hydrogen-ion determination in flour and bakery products .....	153
Halton, P., and E. A. Fisher. Relation of hydrogen-ion concentration and buffer value to the baking quality of flour. Part I, II, A correction .....	18, 97, 504
Harrel, C. G., chairman, Report of Committee on Standardization of Experimental Baking Test .....	249
The Fellowship Fund of the American Association of Cereal Chemists...	310
Photographs for publication .....	246
Points for consideration in baking tests .....	414
A descriptive analysis of the collaborative baking tests of 1928-29.....	274
and Emily Grewe and W. K. Marshall. A method of measuring color in bread .....	60
and J. H. Lanning. Ovens for experimental baking test.....	286
and J. H. Lanning. Relation of quantity of sodium sulphate to time of digestion in protein determination.....	72
Hayes, H. K.	
The breeding of improved varieties of spring wheat.....	483
and F. R. Immer and C. H. Bailey. Correlation studies with diverse strains of spring and winter wheats, with particular reference to inheritance of quality .....	85
Heald, W. L.	
Calibration of loaf measuring apparatus.....	308
A practical method of photographing bread .....	69
Relation of Supplement C to the other optional methods of the Standard Experimental Baking Test .....	264
Herd, C. W., and D. W. Kent-Jones. Flour color tests.....	33
Herrington, B. L., A. H. Johnson, and S. G. Scott. The use of the viscometric method for measuring the proteoclastic activity of flours.....	182
Hertwig, Raymond and J. S. Hicks. Determination of degree of acidity of flours by colorimetric spot-test.....	162
Hicks, J. S., and Raymond Hertwig. Determination of degree of acidity of flours by colorimetric spot-test.....	162
Hirst, C. T. and J. E. Greaves. The phosphorus of grains.....	115
History Committee Report, A.A.C.C., R. W. Mitchell, chairman, 1929.....	323
Hoffman, W. F., R. A. Gortner, and W. B. Sinclair. The peptization of wheat flour proteins by inorganic salt solutions.....	1
Howe, Marjorie and Betty Sullivan. Minerals of wheat. Part I. Sulfur and chlorine .....	396
Humidity of atmosphere, influence on moisture content of flour and wheat. Thomas H. Fairbrother .....	379
Hydrogen-ion concentration	
Of doughs, effect of dry skimmilk. J. L. St. John and C. H. Bailey.....	51
Determination in flour and bakery products. E. O. Whittier and Emily Grewe .....	153
Determination of degree of acidity of flour by colorimetric spot-test. Raymond Hertwig and J. S. Hicks.....	162
And buffer value, relation to baking quality of flour. E. A. Fisher and P. Halton .....	Part I 18 Part II 97 A Correction 504
HygroscoPy of flour ash and direct ash weighing. L. Urner Liddell.....	134
Immer, F. R., H. K. Hayes, and C. H. Bailey. Correlation studies with diverse strains of spring and winter wheats, with particular reference to inheritance of quality .....	85
Indicators for ammonia titrations. L. H. Bailey.....	454



	Page
Inheritance of quality in spring and winter wheat, correlation studies with diverse strains. H. K. Hayes, F. R. Immer, and C. H. Bailey.....	85
James, T. R. A gluten washing machine .....	244
Johnson, A. H., B. L. Herrington, and S. G. Scott. The use of the viscometric method for measuring the proteoclastic activity of flours.....	182
Jong, H. L. Bungenberg de, and W. J. Klaar. Contribution to the knowledge of colloid-chemistry of the gluten.....	373
Karacsonyi, L. P. A quick viscosimetric method for measuring the staleness of bread .....	241
Kent-Jones, D. W., and C. W. Herd. Flour color tests.....	33
Kjeldahl determination	
Quick method of Lundin and Ellburg. H. Kuehl and Paul G. Gottschalk	512
Labor saving devices. W. O. Whitcomb.....	215
Klaar, W. J., and H. L. Bungenberg de Jong. Contribution to the knowledge of colloid-chemistry of the gluten.....	373
Kress, C. B.	
Granulation of flour and its relation to baking quality.....	202
(Chairman) Report of Committee on Resolutions A.A.C.C.....	330
Kuehl, H., and Paul G. Gottschalk. Comparing protein determinations in grain by the quick method .....	512
Labor saving devices for protein testing laboratory. W. O. Whitcomb.....	215
Lanning, J. H.	
and C. G. Harrel. Ovens for experimental baking test.....	286
and C. G. Harrel. Relation of quantity of sodium sulphate to time of digestion in protein determination.....	72
Larmour, R. K. A single figure estimate of baking scores.....	164
LeClerc, J. A. (Referee). Report on cereal products to the Association of Official Agricultural Chemists .....	78
Liddel, L. Urner. Hygroscopy in flour ash and a discussion of direct ash weighing .....	134
Loaf volume	
And fermentation period. R. J. Clark.....	338
Apparatus, calibration of. W. L. Heald.....	308
Machine for washing gluten. T. R. James.....	244
Malloch, J. G. Modifications of Rumsey's Method for the determination of diastatic activity in flour.....	175
Managing Editor's Report, A.A.C.C. R. C. Sherwood (1929).....	324
Manganese in cereals and cereal mill products. Jehiel Davidson.....	128
Mangels, C. E. Address of the President, 1929. A.A.C.C.....	334
Marshall, W. K., Emily Grewe, and C. G. Harrel. A method of measuring color in bread.....	60
Methods	
Acidity determination and flour specifications. F. A. Collatz.....	515
Acidity method with special reference to acidity limits in Greece. C. L. Brooke .....	521
Acidity of flours, determination of degree by colorimetric spot-test. Raymond Hertwig and J. S. Hicks.....	162
Ash weighing by direct method. L. Urner Liddel.....	134
Cake and biscuit flours, report of Committee on Testing. Mary M. Brooke, chairman .....	312
Calomel electrode vessel. L. V. Sorg.....	344
Color in bread. Emily Grewe, W. K. Marshall, and C. G. Harrel.....	60
Determination of carotin in flour. C. G. Ferrari and C. H. Bailey.....	347
Diastatic activity in flour, modifications of Rumsey's method for the determination of. J. G. Malloch.....	175
Experimental Baking Test, report of Committee on Standardization of. C. G. Harrel, chairman.....	249
Flour color tests. D. W. Kent-Jones and C. W. Herd.....	33

	Page
Gluten washing machine. T. R. James.....	244
Greek method for acidity in flour. C. C. Fifield and C. H. Bailey.....	530
Hydrogen-ion determination in flour and bakery products. E. O. Whittier and Emily Grewe .....	153
Indicators for ammonia titrations. L. H. Bailey.....	454
Photographing bread. W. L. Heald .....	69
Plasticity of flour-water suspensions. J. L. St. John.....	400
Protein determination of Lundin and Ellburg. H. Kuehl and Paul G. Gottschalk .....	512
Protein determination, relation of quantity of sodium sulphate to time of digesting. C. G. Harrel and J. H. Lanning.....	72
Protein determinations, statistical study of collaborative. Alan E. Treloar .....	429
Protein laboratory, labor saving devices for. W. O. Whitcomb.....	215
Proteoclastic activity of flours, viscometric method for measuring. A. H. Johnson, B. L. Herrington, and S. G. Scott.....	182
Report of the A.A.C.C. Committee on Methods of Analysis. M. J. Blish, chairman .....	423
Report on cereal products to the Association of Official Agricultural Chemists. J. A. LeClerc, referee.....	78
Viscosimetric method for measuring staleness of bread. L. P. Karacsonyi .....	241
Yeast, technological method for study of. E. E. Werner and Wm. Siedhoff .....	196
Minutes of 15th Convention of the A.A.C.C.....	320
Mitchell, R. W., chairman. Report of History Committee A.A.C.C. 1929....	323
Mixing of dough, relation to baking test. W. L. Heald.....	264
Mize, M. D., secretary-treasurer. Minutes of 15th Convention of the A.A.C.C.	320
Secretary-Treasurer's report .....	325
Moen, G. Effect of individual molding upon the bread produced by the Standard Experimental Baking Test.....	260
Moisture content of flour and wheat, influence of environment. Thomas H. Fairbrother .....	379
Molding loaf, effect upon bread. G. Moen.....	260
Morison, C. B. Book review, Outlines of Biochemistry, by R. A. Gortner....	541
Nitrogen trichloride, effect on carotin concentration of flour. C. G. Ferrari and C. H. Bailey .....	468
Oats	
Phosphorus of. J. E. Greaves and C. T. Hirst.....	115
Manganese in. Jehiel Davidson .....	128
Osborne, Thomas Burr, obituary notice.....	151
Ovens, relation to baking test. C. G. Harrel and J. H. Lanning.....	286
Pans, for standard baking test. L. D. Whiting.....	304
Pekar test, influence of flour moisture on. A. W. Alcock and N. J. Ediger....	410
Peptization of wheat flour proteins by inorganic salt solutions. R. A. Gortner, W. F. Hoffman, and W. B. Sinclair.....	1
Phosphorus of grains. J. E. Greaves and C. T. Hirst.....	115
Photographing bread, a practical method. W. L. Heald.....	69
Photographs for publication. C. G. Harrel.....	246
Plasticity	
Of flour suspensions, effect of dry skim milk on. J. L. St. John and C. H. Bailey.....	140
Of flour-water suspensions. J. L. St. John .....	400
Platenius, H., M. J. Blish, and R. M. Sandstedt. Correlation between diastatic power of flour and crust color in the test loaf, and its significance.....	121
Power consumption in mixing, effect of dry skim milk on. J. L. St. John and C. H. Bailey .....	140
President's address, A.A.C.C. 1929. C. E. Mangels.....	334
Potassium bromate, relation to baking test. W. L. Heald.....	264



	Page
<b>Protein</b>	
Peptization of wheat flour proteins by inorganic salt solutions. R. A. Gortner, W. F. Hoffman, and W. B. Sinclair.....	1
Extracted from flour by hot alcohol. M. J. Blish and R. M. Sandstedt..	494
<b>Protein determination</b>	
Relation of quantity of sodium sulphate to time of digestion. C. G. Harrel and J. H. Lanning.....	72
Statistical study of. Alan E. Treloar.....	429
Indicators for ammonia titrations. L. H. Bailey.....	454
Quick method of Lundin and Ellburg. H. Kuehl and Paul G. Gottschalk	512
Proteoclastic activity of flours, viscometric method of measuring. A. H. Johnson, B. L. Herrington, and S. G. Scott .....	182
Publicity Committee Report, A.A.C.C. 1929, L. D. Whiting, chairman.....	323
<b>Quinhydrone, use in determination of hydrogen-ion concentration of flour and bakery products.</b> E. O. Whittier and Emily Grewe.....	153
<b>Registration 1929 Convention of A.A.C.C.</b> .....	330
<b>Resolutions Committee Report, A.A.C.C. 1929, C. B. Kress, chairman</b> .....	329
<b>Rice, manganese in.</b> Jehiel Davidson.....	128
<b>Rumsey's method for determination of diastatic activity in flour, modifications of.</b> J. G. Malloch .....	175
<b>Rye, manganese in.</b> Jehiel Davidson .....	128
<b>Salt solutions, peptization of wheat flour proteins by.</b> R. A. Gortner, W. F. Hoffman, and W. B. Sinclair.....	1
<b>Sandstedt, R. M.</b>	
and M. J. Blish. Concerning the nature of the protein extracted from wheat flour by hot alcohol.....	494
and M. J. Blish and H. Platenius. Correlation between diastatic power of flour and crust color in the test loaf, and its significance.....	121
<b>Scoring bread, single figure estimate of.</b> R. K. Larmour.....	164
<b>Scott, S. G., A. H. Johnson and B. L. Herrington.</b> The use of the viscometric method for measuring the proteoclastic activity of flours.....	182
<b>Secretary's Report, A.A.C.C., 1928-29.</b> M. D. Mize.....	325
<b>Sherwood, R. C.</b>	
Tests of dough thermometers .....	301
Report of Managing Editor at A.A.C.C. 15th annual convention, 1929....	324
<b>Siedhoff, Wm., and E. E. Werner.</b> A technological method for the study of yeast .....	196
<b>Sinclair, W. B., R. A. Gortner, and W. F. Hoffman.</b> The peptization of wheat flour proteins by inorganic salt solutions.....	1
<b>Single figure estimate of baking scores.</b> R. K. Larmour.....	164
<b>Skimmilk, dry</b>	
Effect on the fermentation and hydrogen-ion concentration of doughs. J. L. St. John and C. H. Bailey .....	51
Effect on water absorption of doughs and plasticity of flour suspensions. J. L. St. John and C. H. Bailey.....	140
<b>Sodium sulphate, relation of quantity to time of digestion in protein determination.</b> C. G. Harrel and J. H. Lanning.....	72
<b>Sorg, L. V.</b> A rugged type of calomel electrode.....	344
<b>Spectrophotometry</b>	
And flour color. C. G. Ferrari and C. H. Bailey.....	218
In determination of carotin in flour. C. G. Ferrari and C. H. Bailey.....	347
<b>St. John, J. L.</b>	
Plasticity of flour-water suspensions .....	400
and C. H. Bailey. Effect of dry skimmilk on the fermentation and hydrogen-ion concentration of doughs.....	51
and C. H. Bailey. The effect of dry skimmilk upon the water absorption of doughs and the plasticity of flour suspensions.....	140

	Page
Staleness of bread, a viscosimetric method for measuring. L. P. Karacsonyi..	241
Statistical	
Analysis of certain of the collaborative baking tests. C. H. Bailey.....	286
Study of collaborative protein determinations. Alan E. Treloar.....	429
Storage	
Of flour, rate of change of acidity. C. C. Fifield and C. H. Bailey.....	530
Effect on carotin concentration of flour. C. G. Ferrari and C. H. Bailey..	457
Sullivan, Betty and Marjorie Howe. Minerals of Wheat. Part I. Sulfur and chlorine .....	396
Sulfur of wheat. Betty Sullivan and Marjorie Howe.....	396
Texture of bread, reference models for scoring. M. J. Blish.....	255
Thermometers for dough. R. C. Sherwood.....	301
Towner, A. A. Covered fermentation bowls.....	303
Treasurer's report, A.A.C.C. 1929. M. D. Mize.....	326
Treloar, Alan E. A statistical study of collaborative protein determinations..	429
Ultra-violet radiation, effect on carotin concentration of flour. C. G. Ferrari and C. H. Bailey.....	479
Viscometric method	
For measuring proteoclastic activity of flours. A. H. Johnson, B. L. Herrington, and S. G. Scott.....	182
For measuring the staleness of bread. L. P. Karacsonyi.....	241
Volume of bread, calibration of apparatus. W. L. Heald .....	308
Werner, E. E., and Wm. Siedhoff. A technological method for the study of yeast .....	196
Wheat	
Correlation studies with reference to inheritance of quality. H. K. Hayes, F. R. Immer, and C. H. Bailey.....	85
Phosphorus of. J. E. Greaves and C. T. Hirst.....	115
Influence of environment on moisture content. Thomas H. Fairbrother..	379
Sulfur and chlorine in. Betty Sullivan and Marjorie Howe.....	396
Breeding improved varieties. H. K. Hayes.....	483
Wheat flour proteins, peptization by inorganic salt solutions. R. A. Gortner, W. F. Hoffman, and W. B. Sinclair.....	1
Whitcomb, W. O. Labor saving devices for the commercial protein testing laboratory .....	215
Whiting, L. D.	
Baking pans .....	304
Report of Publicity Committee A.A.C.C. 1929.....	323
Whittier, E. O., and Emily Grewe. Hydrogen-ion determination in flour and bakery products .....	153
Working, Earl B. Fermentation tolerance.....	506
Yeast	
Technological method for study of. E. E. Werner and Wm. Siedhoff....	196
Testing. R. J. Clark.....	259
Ziegler, Edwin. Book review, Mehlchemie, by Dr. Karl Mohs.....	248